

DINNERLY



Roast Chermoula Chicken with Couscous, Asparagus and Almonds



30 minutes



2 Servings

Take a virtual trip to Morocco with this moreish combo. Simply coat chicken in chermoula, then roast with onion, asparagus and almonds, and serve with couscous.

WHAT WE SEND

- 1 bunch asparagus
- 1 red onion
- 5g chermoula seasoning ¹⁷
- free-range chicken thigh fillets
- 20g slivered almonds ¹⁵
- 150g couscous ¹

WHAT YOU NEED

- 1 tbs olive oil
- 3 tsp honey
- 20g butter ⁷
- 200ml boiling water

TOOLS

- 2 oven trays
- baking paper

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 725kcal, Fat 31.1g, Carbs 66.8g, Proteins 41.8g



1. Prep ingredients

Preheat the oven to 220C. Line 2 oven trays with baking paper. Trim the woody ends off the **asparagus** and halve lengthwise. Cut the **onion** into 1cm-thick wedges.



2. Roast chicken

Combine the **chermoula seasoning**, **3 tsp olive oil** and **3 tsp honey** in a large bowl and season with **salt and pepper**. Add the **chicken** and turn to coat. Put the chicken and **onion** on a lined tray and roast on the upper oven shelf for 20 mins or until the chicken is cooked through.



3. Roast asparagus

Meanwhile, put the **asparagus** on the remaining lined tray (see Kitchen notes). Drizzle with **1 tsp olive oil**, season with **salt and pepper** and toss to coat. Scatter the **almonds** over the asparagus and roast on the lower shelf for 10 mins or until the asparagus is tender and the almonds are golden.



4. Soak couscous

Meanwhile, put the **couscous**, **20g butter** and a **pinch of salt** in a large heatproof bowl. Pour over **200ml boiling water** and cover with a plate. Stand for 5 mins or until the water is absorbed. Fluff with a fork.



5. Serve up

Thinly slice the **chicken**. Add the **roasted onion** and any tray juices to the couscous and toss to combine. Taste, then season with **salt and pepper**. Divide the **couscous** among plates and top with the chicken, **asparagus** and **almonds**. Enjoy!



6. Kitchen notes

To make sure that the chicken and asparagus are ready at the same time, add the tray of asparagus and almonds to the oven when the chicken has been cooking for 10 mins. ~ If you have some on hand, fresh mint leaves and a dollop of yoghurt make great garnishes for Middle Eastern dishes such as this.